Donatellis Bistro

appetizers

Steamed Mussels | 13³⁵

Classic mussels sautéed in a delightful lemon white wine garlic broth

Calamari | 13³⁵

Flash fried, light, crispy and tender, served with our signature marinara sauce

Bruschetta | 12¹⁰

Toasted house bread topped with mozzarella and fresh Italian tomato, garlic and sweet basil

Portabella Mushrooms | 1385

Stuffed With a cream cheese, crab and onion blend

Garlic Bread | 865

Garlic Cheese Bread | 965

Thick slices with garlic butter and provel cheese

Mozzarella Marinara | 12²⁰

Thick slices of mozzarella breaded and fried, served with our house made marinara

insalata I salads -

House Salad | Small 11⁸⁰ | Large 13⁸⁵

Mixed greens tossed in Don's house made creamy Italian dressing with pimentos, provel and parmigiano cheese

Chop Salad | 1515

Mixed greens, warm grilled chicken, blue cheese crumbles, smoked bacon, tomato, avocado and hardboiled eggs tossed in a creamy Italian dressing

Caprese Salad | 1495

Sliced tomatoes topped with fresh mozzarella, drizzled in olive oil and vinegar, sprinkled with fresh chopped basil

zuppa I soups __

Minestrone or Chicken & Dumpling Soup Cup 7⁰⁰ | Bowl 9⁵⁰

Sweet and Spicy Wings (8) | Market Price Don's own special blend of either House Sauce (Sweet Apricot Jam) or Hot Sauce

Toasted Cannelloni (6) | 12²⁰

Tasty bites breaded and fried, served with our house made meat sauce

Toasted Ravioli (8) | 12³⁰

Our own version of a St. Louis specialty served with meat sauce

Melanzane Parmigiano | 12²⁰

Eggplant with marinara, ricotta, provel and parmigiano cheese

A Tasting of Four | 30⁵⁵

Bruschetta, sweet and spicy wings, toasted ravioli and mozzarella marinara

Appetizer Sampler | 4475

Toasted ravioli, toasted cannelloni, chicken wings, mozzarella marinara and garlic cheese bread

Greek Salad | 1425

Mixed greens tossed with tomato, olives, red onion and feta with our house made vinaigrette

Chicken Spiedini Salad | Small 14⁴⁰ | Large 18¹⁰

Don's house salad complimented with chicken spiedini

Dressings:

Donatelli's house made Creamy Italian Add Blue Cheese Crumbles 4⁵⁰ Add Chicken 7⁹⁵ | Shrimp 8⁹⁵ | Anchovies 6⁰⁰

Soup Of The Day Cup 7⁰⁰ | Bowl 9⁵⁰

pasta rosso | red sauce

Baked lasagna | 1995

Layered noodles with meat, ricotta and provel cheese Wine Suggestion: Chianti

Linguini Marinara | 1695

Pasta topped with marinara sauce and mushrooms Wine Suggestion: Chianti

Spaghetti Con Melanzane | 1860

Eggplant topped with marinara sauce and mushrooms on a bed of pasta Wine Suggestion: Pinot Noir

Melanzane Parmigiano | 19⁹⁵

Eggplant with marinara, ricotta, provel and parmigiano Wine Suggestion: Pinot Noir

Manicotti Rosso | 1860

Three rolled pasta noodles stuffed with ricotta cheese in marinara topped with cream sauce Wine Suggestion: Merlot

Ravioli Rosso | 1860

Meat filled pasta topped with meat sauce Wine Suggestion: Cabernet

light pasta .

Linguini Con Pesce | 2175

Shrimp, crab meat and sea clams In garlic butter with fresh mushrooms Wine Suggestion: Pinot Grigio

Sicilian Pasta | 2095

Olive oil, butter and garlic, sautéed with sun-dried tomatoes and mushrooms over fettuccini noodles Wine Suggestion: Riesling

pasta bianco | white sauce -

Cavatelli Con Broccoli | 18²⁵

Shell pasta with broccoli and mushrooms in a cream sauce Wine Suggestion: Pinot Grigio

Linguini Tutamare | 2205

Shrimp, sea clams, crab meat and mushrooms with garlic cream sauce Wine Suggestion: Pinot Grigio

Cannelloni Bianco | 1895

Three rolled pasta noodles stuffed with meat and topped with fresh mushrooms and cream sauce Wine Suggestion: Chardonnay

Fettuccini Carbonara | 19³⁰

Noodles with egg and bacon in a cream sauce Wine Suggestion: Chardonnay

Tortellini Alfredo | 1895

Meat stuffed pasta with a cream sauce and mushrooms Wine Suggestion: Sauvignon Blanc

Mostaccioli with Meat Sauce | 1695

Classic mostaccioli in our house made meat sauce Wine Suggestion: Chianti

Spaghetti Con Polpette | 18²⁵

Pasta with meatballs or meat sauce Wine Suggestion: Cabernet

Tortellini | 1810

Pasta stuffed with meat and topped with meat sauce and mushrooms Wine Suggestion: Merlot

Cannelloni Rosso | 1835

Three rolled pasta noodles stuffed with meat in a marinara sauce topped with a cream sauce Wine Suggestion: Chardonnay

Spaghetti Con Salsiccia | 1840

Spaghetti topped with marinara sauce and salsiccia Wine Suggestion: Zinfandel

Light Primavera | 19⁹⁵

Broccoli, cauliflower, tomato, peas, carrots and mushrooms in a lightly seasoned stock Wine Suggestion: Riesling

Fettuccini Alfredo | 1795

Noodles in a rich cream sauce Wine Suggestion: Chardonnay

Tortellini Donatelli | 1990

Meat stuffed pasta with ham, peas and mushrooms in sherry cream sauce Wine Suggestion: Sauvignon Blanc

Ravioli Bianco | 1895

Pasta pillows stuffed with meat and topped with cream sauce Wine Suggestion: Chardonnay

Manicotti Bianco | 1895

Three rolled pasta noodles stuffed with ricotta cheese topped with fresh mushrooms and cream sauce Wine Suggestion: Chardonnay

pollo | chicken -

Chicken Marsala | 27²⁵

Lightly breaded chicken, charbroiled and topped with provel cheese and mushrooms in Marsala wine sauce Wine Suggestion: Riesling

Chicken Spiedini | 2725

Marinated chicken, lightly breaded and skewered, served charbroiled in garlic butter sauce with lemon wedges Wine Suggestion: Chardonnay

Chicken Modiga | 27²⁵

Breaded, charbroiled and topped with a white wine lemon butter sauce, provel cheese and fresh mushrooms Wine Suggestion: Chardonnay

pesce | seafood _

Tilapia Cardinale | 23²⁰

Fried or baked, lightly breaded, with mushrooms and peas in a white wine lemon butter cheese sauce Wine Suggestion: Chardonnay

Tilapia | 2185

Fried or baked, lightly breaded and served with tarter or cocktail sauce and lemon wedges Wine Suggestion: Sauvignon Blanc

Parmigiano-Crusted Salmon | 2725

An eight ounce salmon rolled in parmigiano, baked and topped with garlic oil Wine Suggestion: Chardonnay

Steamed Mussels | 2200

Mussels sautéed in a lemon white wine garlic broth Wine Suggestion: Pinot Grigio

bistecca | steak -

Tenderloin Modiga | Market Price

Ten ounce breaded beef tenderloin topped with provel cheese, white wine butter sauce, mushrooms and garlic Wine Suggestion: Pinot Noir

Strip Modiga | Market Price

Breaded strip steak topped with provel cheese and a white wine butter sauce, mushrooms and garlic Wine Suggestion: Pinot Noir

Strip Donatelli | Market Price

Twelve-ounce breaded grilled strip steak, topped with provel cheese, lemon butter sauce, crab meat and mushrooms Wine Suggestion: Cabernet

Chicken Donatelli | 29²⁵

Charbroiled and served in lemon butter and garlic sauce with provel cheese, fresh broccoli and mushrooms Wine Suggestion: Chardonnay

Chicken Parmigiano | 27²⁵

Classic chicken parmigiano served atop a bed of linguini noodles in a red cream sauce Wine Suggestion: Pinot Noir

Calamari | 22³⁵

Flash fried, crispy and tender, served with our signature marinara sauce Wine Suggestion: Sauvignon Blanc

Seafood Diavolo | 27²⁰

Cream sauce and a touch of marinara with crab meat, shrimp, scallops, green onions over a bed of linguini noodles Wine Suggestion: Pinot Grigio

Pecan Encrusted Mahi | 30⁷⁰

Mahi encrusted with pecans and a light honey glaze Wine Suggestion: Chardonnay

Salmon Alfresco | 3140

Lightly breaded and charbroiled served in white wine lemon butter, sun dried tomatoes with fresh basil Wine Suggestion: Pinot Grigio

Strip Fiamma | Market Price

Charbroiled Strip Steak Wine Suggestion: Cabernet

Tenderloin Donatelli | Market Price

Ten-ounce breaded beef tenderloin topped with provel cheese, lemon butter sauce, crab meat and mushrooms Wine Suggestion: Cabernet

Beef Sotto | 28¹⁵

Breaded and charbroiled beef medallions covered with provel cheese and a white wine lemon butter sauce. mushrooms and garlic Wine Suggestion: Cabernet

Beef Marsala | 28¹⁵

Breaded medallions of beef topped with provel cheese, mushrooms and Marsala wine sauce Wine Suggestion: Zinfandel

vitello | veal _

Veal Oscar | 29⁸⁰

Lightly breaded, sautéed and topped with white wine cream sauce with crab meat, asparagus and mushrooms Wine Suggestion: Pinot Noir

Veal Piccata | 28⁴⁰

Floured and fried topped with white wine, lemon butter and capers

Wine Suggestion: Sauvignon Blanc

house made risotto _

Mushroom Risotto | 2710

A blend of wonderfully aromatic fresh mushrooms, sautéed with olive oil Wine Suggestion: Pinot Noir

panino con carne | sandwiches -

Steak Sandwich | 1750

Breaded Certified Angus beef medallions with green peppers, sautéed onion and cheeses

Grilled Chicken | 1655

Served on a soft roll with cheese (served with lettuce and tomato upon request)

specialty pizza -

Cheese | 13" 13¹⁵ • 16" 16²⁵

Chicken Fajita | 13" 17³⁵ • 16" 21²⁵

Marinated chicken with green peppers, onions and tomatoes Additional Toppings 4

Cajun Shrimp | 13" 17³⁵ • 16" 21²⁵

Shrimp, green peppers, red peppers, onions and tomatoes Additional Toppings 4

Eggplant | 13" 17³⁵ • 16" 21²⁵

Eggplant with sliced tomatoes and provel Additional Toppings 4

Vegetarian | 13" 17³⁵ • 16" 21²⁵

Önions, green peppers, mushrooms, black olives, tomatoes and broccoli Additional Toppings 4²⁵

Champagne Seafood Risotto | 3150

A combination of shrimp, mussels and scallops sautéed with a splash of champagne Wine Suggestion: Chardonnay

Fish Sandwich | 16³⁰

A lightly breaded and seasoned white fish, pan fried (served with lettuce and tomato upon request)

Hamburger | 16⁴⁰

Half pound Certified Angus Beef (served with lettuce and tomato upon request) Add Cheese 1⁰⁰

Deluxe | 13" 17³⁵ • 16" 21²⁵

Pepperoni, mushrooms, green peppers, onions and sausage Additional Toppings 4

Hot & Spicy | 13" 1735 • 16" 2125

Taco beef, jalapenos and onions topped with fresh lettuce and tomatoes Additional Toppings 3⁷⁵

Meat Lovers Pizza | 13" 2610 • 16" 3025

Additional Toppings | 4²⁵

Sausage, Hamburger, Pepperoni, Onions, Fresh Mushrooms, Green Peppers, Tomatoes, Green Olives, Black Olives, Banana Peppers, Jalapeños, Canadian Bacon, Fresh Garlic, Extra Cheese Add Anchovies 5²⁰ Add Chicken 7⁴⁰ Add Shrimp 8³⁵ Add Bacon 6⁰⁰

desserts _

Tiramisu | 8¹⁵ An Italian favorite

Cannoli | 8¹⁵ A classic Italian dessert Enjoy any dessert à la mode 3²⁵

Cheesecake | 8¹⁵ Topped with strawberry, raspberry or chocolate

Chocolate Layer Cake | 815

Vanilla Ice Cream | 6⁹⁰ Served with strawberry or chocolate topping

Featured Dessert | 925

All of our food is prepared to order and will take some time. Please sit back, have a glass of wine and enjoy!

Live Entertainment Wednesday & Thursday @ 7:00pm - Friday & Saturday @ 7:30pm Private Party Rooms Available and Catering Available for All Occasions

A Convenience charge of 5⁰⁰ will be charged for split orders and an 18% gratuity will be added to parties of six or more. 20% gratuity will be added to large parties of 8 or more. Consuming raw or undercooked meat, fish or seafood may increase your risk of foodborne illness.